

Lemon Idli



Ingredients:

Idli – 3 to 4, crumbled
Bengal Gram Dal – 1 tsp
Peanuts – 1 tsp
Cashewnuts – 1 tsp
Curry Leaves – few
Green Chillies – 2, chopped
Lemon Juice – 1 to 2 tsp
Turmeric Powder – a pinch
Asafoetida Powder – a pinch
Mustard Seeds – little
Oil as required
Salt as per taste

Method:

- 1. Heat little oil in a pan.**
- 2. Fry the mustard seeds till it splutters.**
- 3. Add bengal gram dal, peanuts, cashewnuts, green chillies and curry leaves.**
- 4. Add turmeric powder, asafoetida powder, salt and lemon juice.**
- 5. Mix well.**
- 6. Remove the pan from the flame and add the crumbled idlis.**
- 7. Mix well.**
- 8. Serve at once.**